

In the Claims:

Please amend the claims as follows:

Please cancel Claim 5.

1. (Currently Amended) A process for the extraction of lipids (including fatty acids) from animal solids comprising mixing said solids with a solvent capable of dissolving lipids therefrom to form a solvent extract, removing solvent from said extract by nanofiltration to produce a concentrated lipid extract and recovered solvent, and removing further solvent from the concentrated extract to leave extracted lipids, wherein the solvent is selected from the group consisting of acetone, hexane and ethyl acetate.
2. (Original) A process as claimed in Claim 1, wherein said animal solids are dried animal flesh.
3. (Original) A process as claimed in Claim 2, wherein said animal solids are freeze dried animal flesh.
4. (Original) A process as claimed in Claim 3, wherein said animal solids are powdered, freeze dried or fresh meat of green lipped mussel (*Perna canaliculus*).
5. (Cancelled)
6. (Currently Amended) A process as claimed in claim 1, wherein the nanofiltration is conducted using a nanofiltration material having a cut off for normal alkanes dissolved in toluene giving 90% rejection at 300 Da or below.
7. (Original) A process as claimed in Claim 6, wherein said cut off is above 100 Da.
8. (Currently Amended) A process as claimed in claim 1, wherein said removing of further solvent is conducted by evaporation.

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9. (Original) A process as claimed in Claim 8, wherein said evaporation is conducted by rotary evaporation.

10. (Original) A process as claimed in Claim 9, wherein the rotary evaporation is conducted at a temperature of at or below ambient.

11. (Original) A process as claimed in Claim 10, wherein the rotary evaporation is conducted at a temperature of at or below 20 °C.